



Restaurant Week

Cherry

Appetizers

MOROCCAN PUMPKIN SOUP (n)

Cinnamon Walnuts

or

CEVICHE OF THE DAY (n)

Thinly Sliced Local Fish, Coconut “leche de tigre”,
Avocado, Candied Pecans

or

TUNA XPRESS

Spicy Tuna Sushi Roll, Mango, Avocado, Crab,
Tempura Flakes Special Sauce & Unagi Sauce

or

HOUSE-MADE PORK GYOZA

Dried Shitake, Scallions, Ponzu Dressing

or

BURRATA (v)

Cherry Tomato Chutney, Arugula Pesto, Sesame Lavash

Main Courses

YELLOWFIN TUNA

Local Yellowfin Tuna, Roast Potatoes, Sautéed Green Beans
Mango & Pineapple Salsa

or

SEAFOOD PAPPARDELLE

Manila Clams, Mussels, Shrimp, Calamari,
Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

or

FAROE ISLANDS SALMON

Beetroot Risotto, Buttered Asparagus, Lemon Butter Sauce

or

BRAISED SHORT RIB

Grain Mustard, Mashed Potatoes, Green Beans, Red Wine Jus

or

CAULIFLOWER TAGINE (vg)(n)

Roasted Cauliflower, Kalamata Olives, Apricots,
Flaked Almonds, Citrus Cous Cous,

Dessert

DOLCI AMICI

Dark & Stormy Cheesecake, Macaron, “Brookie”,
Raspberry Sorbet

\$69 per person
plus service charge